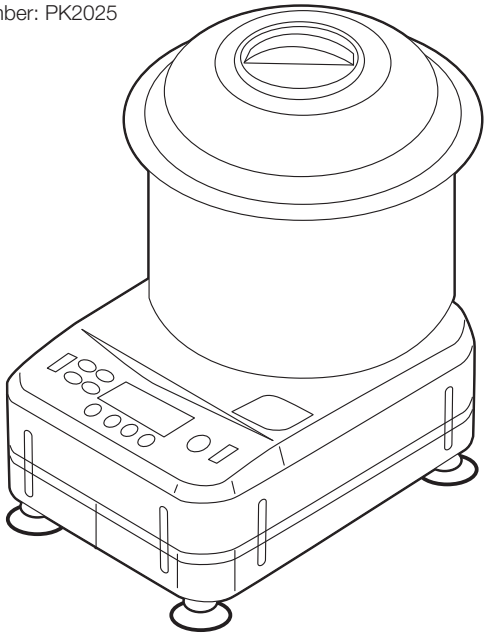
KNEADER

Kneader for Bread

User's Manual

Stock Number: PK2025



Thank you for purchasing this product. Please carefully store this User's Manual so that it is possible to retrieve it immediately when necessary. Please use this Kneader for Bread after thoroughly reading and understanding this User's Manual. This product is only for use in Japan; it is not possible to use it overseas.

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Safety Precautions:
Please Always Follow

The precautions given here contain important safety information to prevent harm or damage to you and other people, so please make sure to always follow these.

- We have divided the information relating to what will occur in the event of the incorrect usage of this product as below.

⚠ **Warning**	Warnings indicate there is a possibility of a serious injury or death in the event of the incorrect usage of this product
⚠ **Caution**	Cautions indicate there is a possibility of an injury or physical damage in the event of the incorrect usage of this product

Marks Used in this User's Manual

- The meaning of the marks (pictures) used in this User's Manual is as below.

	Please never do.
	Please do not touch with your hands.
	Repairs should not be carried out by anyone other than repair technicians. Furthermore, please never remodel this product.

	Please avoid using this product near fires.
	Please avoid using this product in places with spraying water.
	Please always operate this product in accordance with the instructions.

	Please always unplug the plug from the outlet.
	Please do not insert plugs with wet hands.

Please aim to avoid the occurrence of accidents by following what is written on the warnings and cautions when using this product. Moreover, users/managers of this product should please not let anyone who does not understand this product use it.

⚠ Warnings

Remove dust from the plug

Using the plug with dust stuck to it may cause electric shocks or fires.

Do not damage or process the power cord

If you use a power cord that has been damaged or processed, it may cause electric shocks or fires.

Do not forcibly bend or pull out the power cord

If the power cord becomes damaged, it may cause electric shocks or fires.

Do not insert the plug with wet hands

This may cause electric shocks.

Do not place things on the power cord or step on it

Please do not route the power cord in locations where people frequently come and go. If the power cord becomes damaged, it may cause electric shocks or fires.

⚠ Warnings

Never wash the body of the kneader with water

If water gets into the body of the kneader, it may cause electric shocks or malfunctions.

Unplug the plug except when in use (including during mounting, detaching and maintenance)

Failure to do so may cause an injury. If you need to perform maintenance on the body of the kneader, please do so after unplugging the plug from the outlet.

Do not touch the blade during rotation

This may cause an injury. Please refrain from using this kneader in places in the reach of infants and young children especially. If you need to put your hands into the pot, please only do so after stopping the rotation of the blade.

Do not disassemble or modify

Disassembling or modifying this kneader may cause abnormalities or fires. Moreover, there are parts with a high voltage for which there is a danger of electric shocks and other dangerous parts in this product, so there is a risk this may cause injury or death. Please consult with our Support Desk for internal inspections, adjustments and repairs other than those described in this User's Manual.

Use an AC 100V-only outlet for the power supply

Failure to do so may cause electric shocks or malfunctions.

Do not overload electrical outlets

Going over the allowable electric current may cause electric shocks or malfunctions.

⚠ Cautions

Do not use this product in unstable locations or on tables dirty with flour/oil

If this product falls over or down, it may cause an injury. Please always use this kneader in a horizontal and stable state. In addition, we recommend you wipe the bottom of the legs of this product prior to use.

Do not use this product near walls and furniture

If you use this product in close contact with walls or furniture, the motor will not be cooled sufficiently and this may cause overheating or malfunctions. There is also a possibility of deformation or discoloration to walls or furniture, so please use this product at least 5cm away from the surface of walls.

Do not use this product near fires or spraying water

If this product gets caught on fire or water gets into its body, it may lead to electric shocks.

Do not let children use this product by themselves; do not use this product within the reach of infants

Do not use amounts of ingredients greater than those specified

This will be a great burden on the motor and so may cause malfunctions.

Do not place anything on top of the pot cover

Things placed on the top of the pot cover may fall down due to the vibrations during operation and this may cause damage or an injury.

Do not get water on the operation panel

This may cause a malfunction in the electrical circuits. Please immediately wipe with a dry cloth if the operation panel gets wet.

Usage Requests

◆Please immediately turn off the power switch, unplug the plug and then consult with our Support Desk in the situations below.

- If the breaker frequently turns "OFF"
- If the kneader does not operate even when you press the button
- If the power cord or plug becomes damaged or frayed
- If the kneader becomes deformed due to falling over
- If a liquid gets into the body (frame) of the kneader
- If there is smoke, an abnormal smell or the kneader does not operate properly even though you are operating it it in accordance with this User's Manual
- If a danger arises, such as a hand or foreign substance getting caught up in the blade

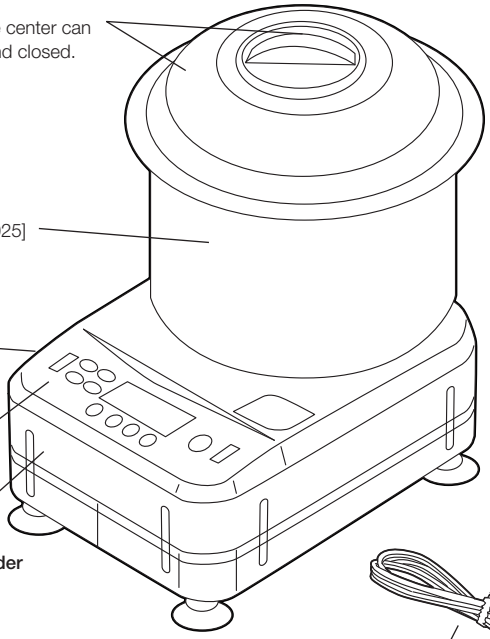
◆Important information for safety is described on the warning labels attached to this product, so please use while following the points below.

- Please use this product in a state in which it is possible to read the labels affixed to it at all times. Moreover, please do not cover these labels with other equipment.
- Do not remove or alter these labels.
- If these labels become dirty or damaged, we recommend replacing them with new ones. Please consult with our Support Desk if you need new labels.

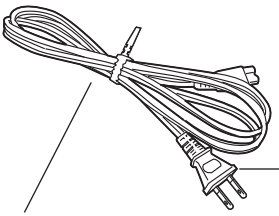
Names and Functions of Parts

Names of the Main Parts

Stock Number: PK2025

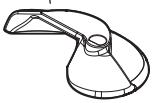


- **Domed pot cover**
  The small lid in the center can also be opened and closed.
  (Plastic PP)
- **Pot**
  [Only for the PK2025]
  (Stainless steel)
- **Power Switch**
- **Operation unit**
- **Body of the kneader**
  (Plastic PC + ABS)



- **Plug**
  (Please use an outlet with a current of 100V / 7A or greater)

- **Power Cord**
  The supplied power cord is only for use with this product. Please do not use power cords other than the one supplied with this product. Please do not use the supplied power cord with other products.



- **PK2025-only Kneading Blade**
  (Plastic POM)

Accessories

- User's Manual (This document)
- Warranty Card
- Refrigerant (Only for the PK2025)
  (It is not possible to heat this refrigerant up in a microwave)

*If you wish to use a mixing blade or whisking blade, it is possible to purchase these as an option (SP-L1).

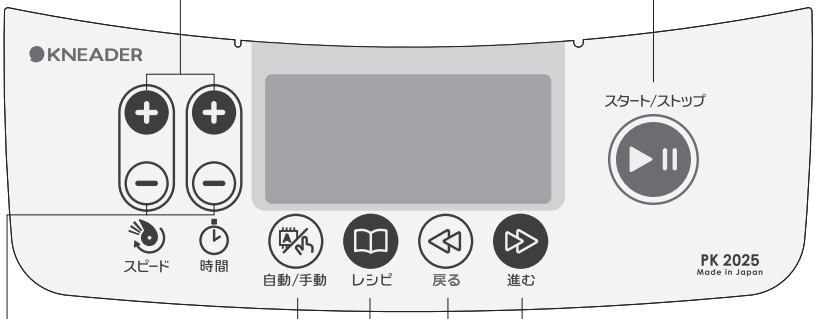
Operation Unit

Plus Button

It is possible to add to the set value of the speed/time if you press the ⊕ button.

Start/Stop Button

If you press the ⏯ button, the kneader will start; if you press the button again, it will stop (the blade and the time will stop).



Forward Button

If you press the ⏩ button, the kneader will move on to the next process.

Minus Button

It is possible to subtract from the set value of the speed/time if you press the ⊖ button.

Back Button

If you press the ⏪ button, the kneader will move back to the previous process.

Recipe Button

It is possible to change the recipe number if you press the 📖 button during the standby screen.

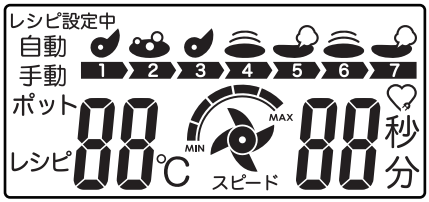
Automatic/Manual Button

If you press the 🤚 button, the kneader will switch between automatic and manual operation.

Manual Mode: This is recommended for those who wish to check the kneading and fermentation state for each process

Automatic Mode: This is useful for when using the same recipe in succession

Explanation of the Display Screen



: Kneading Process

: Hydration and Maturation Process

: Fermentation and Maturation Process

: Degassing Process

1 2 3 4 5 6 7 : Process Progression Display

The finished process will light up and the process in running will flash.

If you stop a process with the ▶II button, the process in running will light up,

but the flashing will resume by pressing the ▶II button.

Recipe Setting : It is possible to change the content of the recipe when this is lit up.

Automatic : The kneader will run in automatic operation until all the processes are complete when this is lit up.

Manual : The kneader will stop for each process and a buzzer will sound to inform you of this when this is lit up.

Pot : This will flash when the pot or the domed pot cover have not been attached.

Recipe : The recipe number will be displayed when this is lit up.

: Blade drive display

The speed is displayed in five levels. The displayed blade will also rotate during rotation.

: Inspection Mark

When the cumulative operation time exceeds 2,000 hours, this will light up.
We recommend you carry out maintenance when this lights up.

Cumulative Operation Time Display: The number displayed first when switching on the power is the cumulative operation time.

Display Example: This indicates that the cumulative operation time is 2,000 hours.

Before You Begin Making Bread Dough

Features of the Kneader for Bread

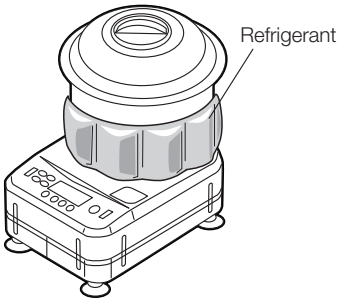
1 The blade was made for bread dough

This product makes good gluten efficiently with the "kneading blade (patent acquired)" attached to the pot and then thoroughly kneads the gluten at an optimal speed without having to detach it.

2 Temperature control is even easier

(1) It is possible to display the pot temperature (≒ dough temperature).
*Temperature errors may arise depending on the location where this product is used.

(2) It is possible to adjust the dough temperature with a special refrigerant. (This cannot be heated up in a microwave, so please warm up in hot water and then use.) Please wrap the refrigerant around the pot when you want to adjust the dough temperature by cooling in a refrigerator beforehand.



How to Attach the Refrigerant
(Please firmly hold in place with the hook and loop fastener)

3 It is possible to make creative recipes simply

(1) Basic recipes: 01 (timer setting only), 02 (straight method) and 03 (Oochi method)
(2) Creative recipes: It is possible to record three recipes in C1 to C3
(3) Free recipes: It is possible to record three recipes in F1 to F3
(4) Japan kneader recipes: It is possible to select from the attached recipes
(5) LP (low-speed mode): This is suitable for noodles etc. (dough with low water content)

4 Simple maintenance

The pot and blade can be completely washed because they can be removed.

5 Amounts that can be made at a time

	Kneading blade	
	Bread	*Udon* noodles
	Wheat flour	Wheat flour
PK2025 (Stainless steel pot)	600-2,500g	600-2,000g

	Whisking Blade		Mixing Blade
	Meringue	Fresh Cream Whip	Dumpling Ingredients
	Egg white	Fresh cream	Dumplings
Option SP-L1	3-16 eggs	100-1,000cc	1,000-4,000g *Please use at speed 2 or less.

*The stainless steel pot cannot be used to knead sticky rice cake.
*The speed may become slower depending on the state of the dough, but this is not a malfunction.

Tips to Be Successful in Making Bread Dough

(1) Bread dough is sensitive to the temperature

The room temperature and water temperature has an impact on the fermentation and affects the finish to the bread.
[Guide to the ideal water temperature] Summer: 15-20°C / Winter: 30-35°C

(2) Restore ingredients to room temperature

In particular, if you use milk and eggs while they are still cold, the dough temperature will lower and this will have an impact later on the fermentation and maturation.

(3) Accurately weight ingredients

If you make a mistake with the weighing, this will have an effect on the finish – the dough will be too hard or too soft.

(4) Do not dry the bread dough

Avoid drying the kneaded bread dough by maturing it with the pot cover on.

Bread Making Tools

• The tools you need to have at the minimum

(1) Dough making: Scales and thermometer
(2) Separating and molding: Bread mat and card

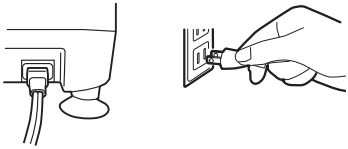
• Other desirable tools

Rolling pin, baking pan, cup knife and brush

Kneader for Bread Preparation

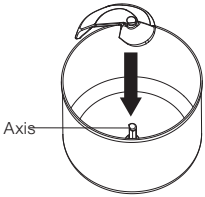
1 Attach the power cord to the body of the kneader and then insert the plug into the outlet

Please use a 100V outlet for the power source. Overloading electrical outlets is dangerous, so please do not do this.



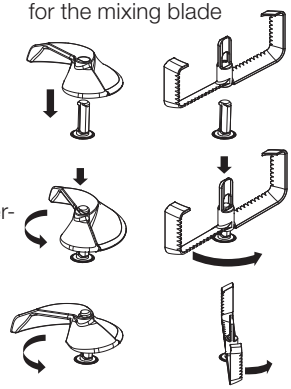
2 Attach the blade to the pot

Please fit the hole in the center of the blade to the axis at the center of the pot and then insert.



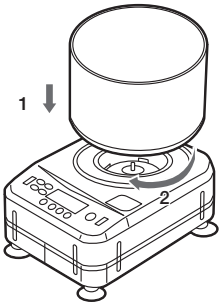
Please turn in a counter-clockwise direction.

*This procedure is the same for the mixing blade



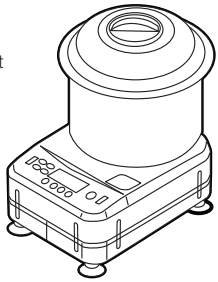
3 Attach the pot to the body of the kneader

Please insert the bottom of the pot into the pot mounting holes on the body of the kneader and then firmly turn until it is set in place in the “LOCK” direction (see the label affixed to the body of the kneader). (The kneader will not start if the pot is not sufficiently fixed in place.)



4 Attach the pot cover to the pot

Put in the ingredients and then firmly attach the pot cover to the pot. (The kneader will not start if the pot cover is not sufficiently fixed in place.)

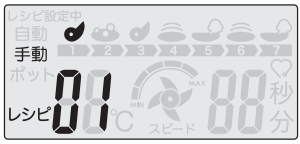


How to Use

How to Use the Kneader for Bread Dough

1 Place the kneader in a stable location

If you place the kneader in a wobbly or slippery location, the body will move due to the vibrations of the kneading. (If the body of the kneader moves, please place on a commercially available non-slip mat.)



Standby Screen

2 Turn on the power switch

3 Select automatic/manual mode

If you press the 解凍 button, the kneader will switch between automatic and manual operation.
Automatic Mode: If you press the ▶II button, the kneader will not stop until the final process.
Manual Mode: The kneader will stop for each process in this mode. If you press the ▶II button, the next process will start.

Menu Screen

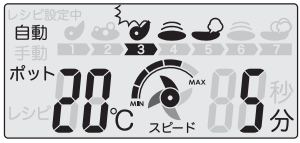
4 Select the recipe and change the contents (the kneader will start as it is if you do not do this)

(1) Select the recipe number with the 📖 button.
(2) If you wish to change the contents of the recipe, press the ⊕ ⊖ buttons to enter the recipe setting mode. Select the process with the ◁◁ ▷▷ buttons and then change the speed or time with the ⊕ ⊖ buttons.

5 Press the ▶II button to start

The process progression display will flash. This will light up when temporarily stopped. The finished process will light up.

Caution: When you press the ▶II button, if there is only a beeping sound and the kneader does not startup, please check whether the pot has been firmly fixed in place and the dome lid has been attached.



In Operation Screen

6 It is possible to change the speed and time during operation

If you press the ⊕ ⊖ buttons during kneading (or mixing), it is possible to change the speed and time.

7 Press the ▶II button to temporarily stop the kneader

8 When there is insufficient kneading or fermentation

If you add time while the kneader is temporarily stopped due to the completion of a process and then press the ▶II button, it is possible to lengthen the completed process. (This is only possible in manual mode.) Furthermore, it is possible to go back to the previous process by temporarily stopping the current process with the ▶II button and then pressing the ◁◁ button even if the kneader has already moved onto the next process.

9 When you feel there is sufficient kneading or fermentation during operation

If you press the ▶II button and then press the ▷▷ button while the kneader is temporarily stopped, it is possible to move onto the next process.

Recipe Features

Recipe Number	Features
01 (Kneading only)	Although only process 1, you can freely use by setting the speed to “0” and switching to fermentation mode or setting the time to a few seconds and switching to degassing mode. (It is possible to set, change and save only the speed and time of process 1.)
02 (Straight method)	We recommend this for the short kneading of three processes: process 3 (kneading), process 4 (fermentation) and process 5 (degassing). (It is possible to set, change and save only the speed and time.)
03 (Oochi method)	We recommend this for those who will fully use all seven processes in the pursuit of deliciousness. (It is possible to set, change and save the speed and time of all the processes.)

The “Oochi method” is a technique for making bread that has been cultivated for close to 50 years through repeated scientific research into bread making by Shuzo Oochi and his wife Keiko.

(Reference: *Wonder Bread Baking Method* by Shuzo Oochi)

(1) It is possible to make dough in as little as two hours between housework
The total actual time of effort required is 30-40 minutes because it is possible to knead the dough in the kneader and then leave it until maturation in the pot.

(2) Improved version of the “straight kneading method”
- No special skills or experience is needed. There is no noise (e.g. from beating the dough).
- The ingredients are divided into two. In the first lot, 100% of water is put in for 40% of the flour and then thoroughly hydrated in the kneader to make good gluten quickly.

(3) Reproduces the basics of bread making
- This is a bread making method with few failures because the three elements of hydration (texture), maturation (taste) and fermentation (inflation) are skillfully controlled.

<table>
<tr><th colspan="3">Recipe Number</th><th>Features</th></tr>
<tr><td colspan="3">C1-C3
(Creative Recipes)</td><td>It is possible to make additions and deletions to, as well as set, change and save the speed and time, of all seven processes.
*It is only possible to set, change and save the time of processes 2, 4 and 6.</td></tr>
<tr><td colspan="3">F1-F3
(Free Recipes)</td><td>It is possible to make additions and deletions to, as well as set, change and save the speed and time, of all seven processes.</td></tr>
<tr><td rowspan="4">Japan Kneader Recipes</td><td>P1</td><td>Campagne</td><td rowspan="4">It is not possible to set, change or save the processes, speed or time.
(However, it is possible to make changes during operation.)</td></tr>
<tr><td>P2</td><td>Plain bread</td></tr>
<tr><td>P3</td><td>Butter roll</td></tr>
<tr><td>P4</td><td>Focaccia</td></tr>
<tr><td colspan="3">LP</td><td>This is the low-speed mode.
*The kneader slows down depending on the speed at the time of kneading the bread dough. This is suitable for udon noodles (dough with low water content). (The dough may not become firm depending on the flour and water content.)
<table>
<tr><th>Process</th><th>(1)
Water Circulation</th><th>(2)
Dough Settlement</th><th>(3)
Kneading</th><th>(4)
Air Release</th><th>(5)
Finish</th></tr>
<tr><td>Time</td><td>40sec.</td><td>5min.</td><td>10min.</td><td>4min.</td><td>5min.</td></tr>
<tr><td>Speed</td><td>4</td><td>1</td><td>4</td><td>1</td><td>4</td></tr>
</table>
*The times are only a guide, so please make adjustments by looking at the state of the dough.</td></tr>
<tr><td colspan="3">Common to all Recipes</td><td>It is only possible to make changes to the speed and time of the current process after starting operations, but it is not possible to save these.</td></tr>
</table>

How to Register Creative Recipes

1 Turn the power switch on

The cumulative use time will be displayed for a few seconds on the screen. After this, the kneader will switch to the standby screen. (The recipe displayed on the standby screen will be “01” at the time of purchase; after use, the last used recipe will be displayed.)

2 Select recipe number

Select the number you wish to register the recipe of any of the recipe numbers C1-C3 or F1-F3 with the 📖 button.

3 Recipe setting

Switch to the recipe setting mode with the ⊕⊖ buttons. The recipe currently being set will light up.

4 Register the recipe
(Select the process and set the time/speed)

Select the process you wish to register with the ⏪⏩ buttons and then set the speed and time with the ⊕⊖ buttons.

*Deleting a process:
If you wish to delete a process you have registered, please set the time of the process you wish to delete to 0 seconds.

5 End recipe registration

If you switch to the standby screen with the ⏪ ⏩ buttons, the recipe will be registered.
If you wish to end registration immediately, register the current settings with the 📖 button to end. (“Recipe setting” will switch off.) If you press the ⏯ button during registration, the settings you have input will be registered and the registered recipe will be executed.

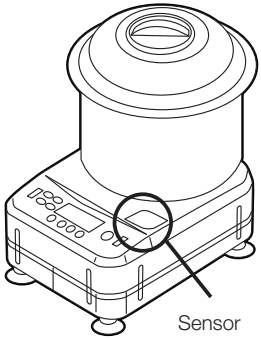
*Switching between processes:
Switch between the processes as below with the ⏪ ⏩ buttons. Register the recipe with 7→standby screen or 1→standby screen to end the recipe setting.

Safety Functions

Pot Detection Function

It is not possible to carry out kneading if the pot is not properly attached to the body of the kneader. When you press the start button, if there is only a beeping sound and the kneader does not startup, there is a possibility the pot has not been properly equipped.

*If there is an abnormality with the pot or pot cover, “pot” will display on the LCD screen. The hydration/fermentation process will operate even if the pot is not equipped.



Sensor
(SAFETY EYE)

Pot Cover Detection Function

It is not possible to carry out kneading if the pot cover is not properly attached to the pot. When you press the start button, if there is only a beeping sound and the kneader does not startup, there is a possibility the pot cover has not been properly equipped.

*If there is an abnormality with the pot or pot cover, “pot” will display on the LCD screen. The hydration/fermentation process will operate even if the pot cover is not equipped. When you wish to put ingredients into the kneader, please do so after temporarily stopping the machine or from the small window on the pot cover. The machine will not startup if the sensor is blocked. Please frequently clean the kneader so that the sensor does not become blocked by powder or similar.

Maintenance

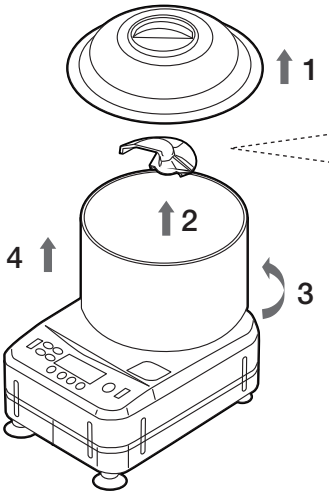
Please carry out maintenance frequently each time you use this product.

Cautions

- Please only ever carry out maintenance after unplugging the plug from the outlet.
- Please do not use benzene, thinner or polish because they will damage the surface of the kneader. In particular, if the blade becomes damaged, it will not be possible to carry out kneading properly and this will interfere with the finish to the bread dough, so please pay attention to this.
- Please do not throw the washed dough leftovers directly into sinks. Flour that has solidified is not very soluble in water, so this may lead to clogging in the pipes.
- After using the kneader, please be sure to detach the blade from the axis of the pot. If you leave it as it is, the dough will harden and it may become difficult to detach the blade.
- Please remove flour that has accumulated in the body-pot installation unit with a brush, dish cloth or cleaner

Detaching

Remove the pot cover, blade and pot in that order.



How to Detach the Blade

Please vigorously turn the blade in a clockwise direction **while the pot is still attached to the body of the kneader** to detach it.

*If you leave the pot for a long time after use, the flour will harden and it may become difficult to detach the blade. **Please detach the blade from the pot as soon as possible** after use.

Body of the Kneader

Please lightly wipe away dirt on the surface of the body of the kneader with a soft and dry cloth.

When very dirty, wet a soft cloth with water, wipe the surface after firmly wringing the cloth and then polish with a dry cloth.

Pot, Pot Cover and Blade

Please wash the pot, pot cover and blade with cool or lukewarm water.

When very dirty, please soak a sponge or cloth in dishwashing detergent, lightly scrub and then rinse with cool or lukewarm water.

Cautions for the Pot

- Please do not leave the pot with water inside of it for a long time. This may cause corrosion or the blade mounting axis to stop rotating.
- When there is dirt which is difficult to clean away, please dilute dishwashing detergent with water, spray with a spray or similar, leave for 15-20 minutes and then thoroughly rinse with water.
- Please do not use rock salt. There is a danger this may damage the pot.

Cautions for the Blade

- When it is not possible to remove the blade, leave for a few minutes in lukewarm water and then detach after the dough stuck to the blade softens up.
- Please remove dough that has clogged up the holes of the blade with a soft brush.

●Storage

- Please wipe away dirt and moisture.
- Please thoroughly dry the pot, pot cover and blade.

Troubleshooting

Please check the following before making a repair request.

Problem	Things to Check
The buttons do not work	Is the plug unplugged from the outlet? Is the power switch off? >>> Insert the plug into the outlet and turn on the power switch.
Nothing is displayed on the screen	Is the plug unplugged from the outlet? Is the power switch off? >>> Insert the plug into the outlet and turn on the power switch.
The body of the kneader is hot when touched	Is this directly after use? >>> The body of the kneader becomes warm during and directly after use. However, if there is smoke or an abnormal smell, stop operations immediately, unplug the plug and consult with our Support Desk.
The kneader is not moving on through the processes	Is the kneader in manual mode? >>> If you switch to automatic mode, the kneader will not stop until all the processes are complete.
The kneader is not rotating	Is the pot out of place? >>> Please turn the pot in the “LOCK” direction until it stops at “kneading.”
	Has the pot cover been attached? >>> Please attach the pot cover to the pot.
“E1” is displayed on the screen	There is a motor abnormality. >>> If this reappears when you turn the power off and then on again, please make a repair request to our Support Desk.
“E2” is displayed on the screen	There is a pot temperature sensor abnormality. >>> Please make a repair request to our Support Desk.
“E4” is displayed on the screen	There is a button abnormality. >>> Please make a repair request to our Support Desk.
is displayed on the screen	The cumulative operation time has exceeded 2,000 hours. >>> Please make a maintenance request to our Support Desk.

If the kneader does not improve despite following the above table, please consult with our Support Desk. When making an inquiry, we may ask for the stock number, serial number and the details displayed on the operation unit, so please check these in advance.

Stock number: This is listed on the operation unit and the cover of this User’s Manual
Serial number: This is listed on the label on the bottom of the body of the kneader
Operation unit display: When there is a display on the operation unit

After-sales Service

Please contact our Support Desk for consultations about repairs, handling and the purchase of parts, etc.

● **Warranty Period**

The warranty period of this product is either one year from the day of purchase or a cumulative operation time of 2,000 hours; whichever is earlier.

- **Repairs during the warranty period**
  Our Support Desk will handle repairs during the warranty period of this product according to the details listed on the warranty card
- **Repairs after the warranty period**
  We will repair products that can be used if repaired according to your request for a fee
- **Scope of warranty**
  Body of the kneader

● **Repair Performance Parts Holding Period**

We shall hold repair performance parts of this product for a period of six years after the discontinuation of their manufacture.
*Performance parts: These are the parts necessary in order to maintain the functions of this product.

● **Consumables**

The following parts are consumables. Please consult with our Support Desk if replacements are needed.

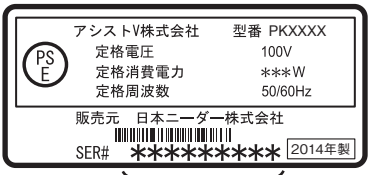
Pot:	If there are defects (e.g. water leakages)
Refrigerant:	If the liquid inside is discharged
Blade:	If it becomes difficult to detach due to wear

Our Support Desk

- TEL: **0120-481-484** (Toll-free number)
  Reception time: 10:00-17:00 on Monday to Friday (Excludes Saturdays, Sundays, public holidays and our business holidays)
- Website: http://kneader.jp

●**Serial Number**

The serial number is used as the identification number of this product. The serial number is listed on the label on the bottom of the body of the kneader, so please fill out this number and the date on which you purchased this product in the boxes below so that you can check them immediately when needed.



This lists a nine-digit number.

Serial Number	
Date of Purchase	Mon: Date: Year:

Specifications

The main specifications of this product are as below.

Stock Number: PK2025

Body of the Kneader

Power supply	AC 100V / 50/60Hz shared
Power consumption	300W
Drive	DC motor
Rotation range (No load)	100 rotations per minute to 350 rotations per minute (five levels) *Excluding LP mode
External dimensions (Width X Depth X Height)	266 X 365 X 160mm
Weight	4.0kg
Cord length	2.0m
Country of origin	Japan

Pot (Including the Pot Cover and Blade)

External dimensions (Width X Height)	∅ 306 X 310mm
Weight	1.8kg
Country of origin	Japan

この製品は、日本国内交流100V専用に設計されています。電源電圧や電源周波数の異なる外国では使用できません。また、アフターサービスもできません。

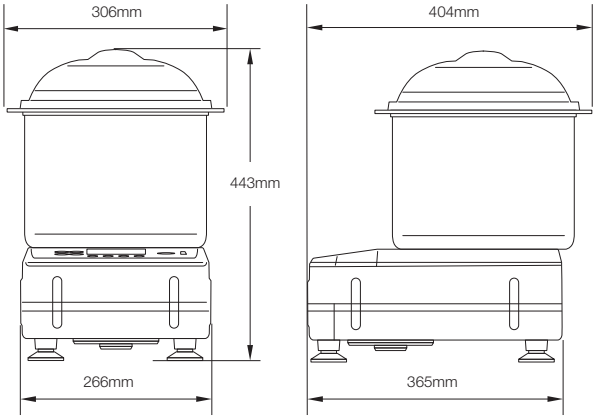
This appliance was designed for use in Japan only where the local voltage supply is AC100V and should not be used in other countries where the voltage and frequency vary. After sales-service for this appliance is not available outside of Japan.

此产品只针对于日本国内专用交流电压100V 所设计。由于各国所使用电压或电源频率不同，请勿使用于其它地区。另亦无法对此提供售后维修服务。

此產品為針對日本國內專用交流電壓100V所設計。由於各國所使用電壓或電源頻率不同，請勿於其他地區使用。另亦無法對此提供售後維修服務。

본 제품은 일본 국내교류 100V전용으로 설계되었기에 전압이나 전원 주파수가 상이한 외국에서는 사용할 수 없습니다. A/S 또한 불가능합니다.

External Dimensions Figure



*Please note that the specifications and appearance of this product may change without notice due to improvements.

- The unauthorized reproduction of part or all of the content of this User's Manual is prohibited.
- The content of this User's Manual may change without notice in the future.
- If you notice any errors or omissions in regards to the content of this User's Manual, please contact us.

KNEADER

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